

3. (Amended) The method of claim 2, including the step of adjusting the pH of said dispersion to 6.5 after said additional mixing is completed, and then adding dosages of three protease enzymes with still further agitation.

4. (Amended) The method of claim 1, the acid addition step comprising the step of adding lactic acid to said dispersion to lower the pH to 4.5.

5. (Amended) The method of claim 1, including the step of adding sodium metabisulfite to said dispersion after the acid addition step.

7. (Amended) The method of claim 1, including the step of passing said dispersion after the enzyme deactivation step through a filtration system to generate respective permeate and retentate fractions having different molecular weight profiles, with the retentate fraction having a higher molecular weight profile than said permeate fraction.

8. (Amended) The method of claim 7, including the step of chilling said retentate fraction.

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9. (Amended) A method of hydrolyzing jojoba meal comprising the steps of:
heating an aqueous acidic dispersion of said jojoba meal to a temperature of 212-220°F;
agitating the dispersion to generate a hydrolysate; and
cooling the hydrolysate to 120-140°F and neutralizing the hydrolysate.

11. (Amended) The method of claim 9, including the steps of filtering said hydrolysate, and concentrating the hydrolysate to provide for a solids content of 20-30% of said hydrolysate.

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12. (Amended) The method of claim 11, including the steps of chilling and filtering the hydrolysate.

Please add the following new claims:

13. The method of claim 8, further including the step of aging said retentate fraction for a period of about 1-2 weeks.

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14. The method of claim 12, further including the step of aging said hydrolysate for a period of about 1-2 weeks.